KITCHEN ARRANGEMENTS.

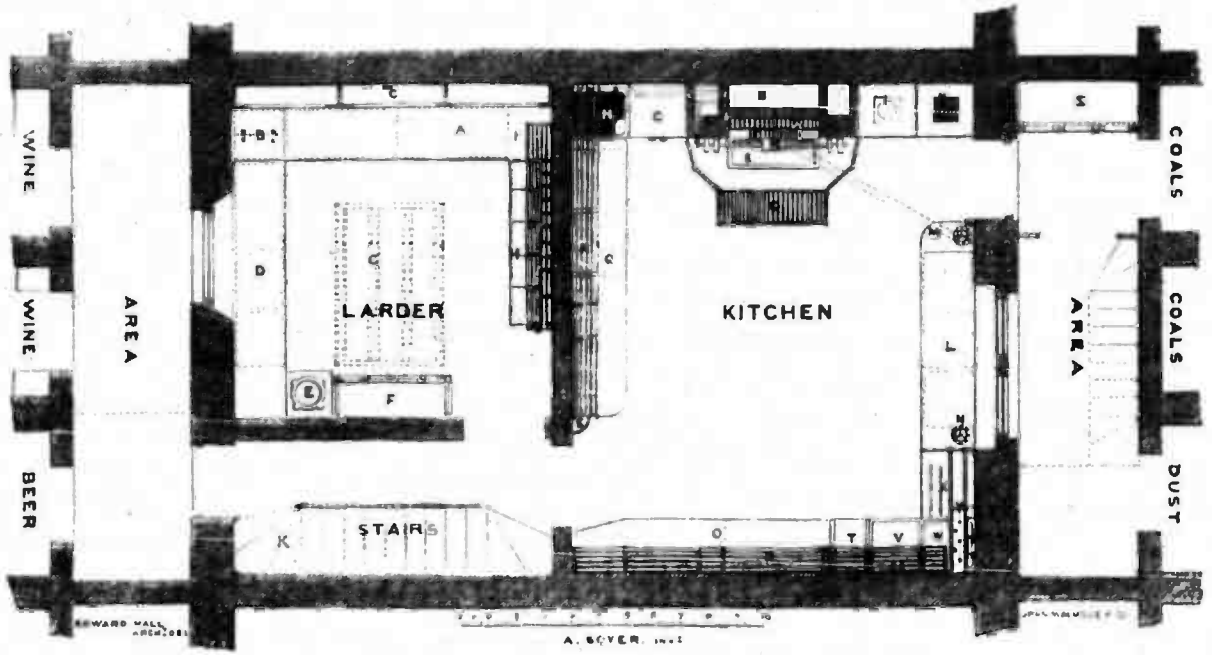


Fig. 1.—BASEMENT PLAN OF A LONDON HOUSE.

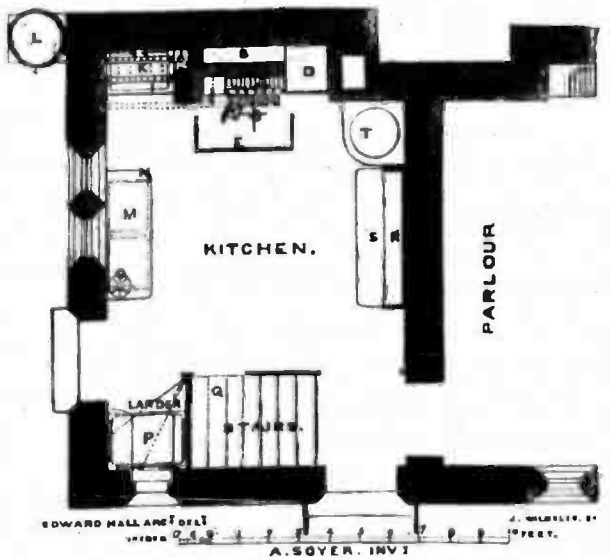


Fig. 2.—THE COTTAGE KITCHEN.

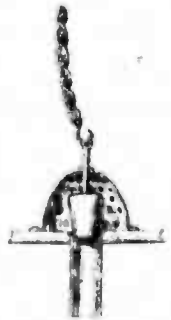
Reference to Plan of a London House.

THE KITCHEN.

A The kitchen-grate, for roasting, constructed with perpendicular bars, about two feet in height, and backed with Welsh lumps. The opening of the grate has a slide, working up and down, to regulate the draught.
B A boiler behind the grate, from which a constant supply of hot water is obtained.
C The smoke-jack.
D The screen and plate-warmer.
K The dripping-pan.
V The ash-pit, having an air-drain attached, communicating with an air brick at the exterior, to increase the draught required to turn the smoke-jack; it would also prevent the chimney from smoking.
G The oven, heated by a fire beneath.
H The bain marie, heated by hot water circulating from the boiler.
I The hot plate, heated by a fire. The coal would be kept underneath.
K A charcoal, or gas stove.
L Thick kitchen table, with sliding shelves and rows of drawers.
M Place for wet sponge to wipe the table.
NN Seasoning-box, and fish-sauce box, made to turn on centre pivots.
O Dresser, with cupboards beneath, to put four entree services of china; above it the shelves and hooks for covers, baking-sheet, &c.
P Iron rail, or shelf for coppers.
Q Dresser for dishes, with drawers for small kitchen utensils, one drawer for fat and a slide-board; over it a rail, with hooks for the covers.
R Iron rail, similar to preceding.
S Rack for the spits, as described in the kitchen of the Reform Club.
T The scrubbing-board.
U The hot water tub, with taps.
W The cold water tub.
X The draining-board, grooved and inclined towards the cold water tub.
Y The plate-rack; that part which is over the tub being perforated with holes at the bottom. The other half of the bottom is inclined in the direction of the holes.
Z A cistern, in the front area.

THE LARDER.

A A dresser with drawers beneath, to deposit sauces and cold meat.
B Flour box.
C Narrow upright closet for preserves and spice jars.
D Marble slab for pastry, with ice drawers, and pickle drawers beneath.
E Mortar.
F Safe for cooked meat.
G Rail hung from the ceiling to hang up meat and game.
H Range of different sizes in two tiers; they are made of slate with wooden moveable fronts, and are for vegetables.
I Iron rail above, for moulds and spices.
K Potatoes.



SINK BELL TRAP.

Reference to Plan of the Cottage Kitchen.

A The grate, with perpendicular bars, about 14 inches in height.
B The boiler.
C Reservoir to supply the boiler—the pipe from which has a ball cock.
D The oven.
E A common wooden screen, covered with tin.
F Swing bracket to support a pan.
G Bracket for roasting, and double gridiron to hang before the fire.
H Ash-pit, as before.
I The sink, with taps for hot and cold water. The coal-box might be placed beneath.
K The plate-rack, over the sink.
L The water-butt.
M The dresser, with drawers and slide-boards.
N A place beneath, for the sponge and water.
O The salt and spice-box.
P The meat-safe, placed at the upper part of the larder, which should be well ventilated by panes of perforated zinc in the window.
Q Pantries—beneath the stairs.
R Plate shelves.
S Shelves for the pans, below the plate shelves.
T The copper.

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